



2008 d'Arenberg The Hermit Crab

72% Viognier 28% Marsanne - McLaren Vale (92%) / Adelaide Hills 8%

The red Rhone varieties, Grenache, Shiraz and Mourvèdre have thrived in McLaren Vale for over a century. Believing that white Rhone varieties would have the same affinity with the region's climate and soil, d'Arenberg planted Viognier, Marsanne and Roussanne in the mid 1990s.

The Name

Many of McLaren Vale's vineyards are on free-draining soils underlain with limestone, formed by the calcareous remains of the local marine fauna. One such creature was the Hermit Crab, a reclusive little crustacean that inhabits the cast-off shells of others. The Osborn family thought the name appropriate for this, McLaren Vale's first ever blend of Viognier and Marsanne. "Hermit" is also an abbreviation for the French appellation of Hermitage where the Marsanne grape variety dominates.

The Vintage

2008 was a fabulous vintage for white wines in McLaren Vale due to sufficient winter rains and cool conditions for most of the ripening period.

Winter rain ensured the soil reached filled capacity and set the vines up perfectly.

A normal spring and an unseasonably cool January and February meant the vines remained stress free and flavour ripeness was achieved at reasonably low sugar levels and high natural acidity.

The Winemaking

During vintage, Chief Winemaker, Chester Osborn, chooses when to pick the fruit by walking the vineyard rows and tasting grapes.

The Viognier and Marsanne components received similar treatment, but were not blended until the final stages of the winemaking process.

The grapes were passed through the gentle Demoisy rubber toothed crusher before being basket pressed.

The fermentation was long and moderately cool to retain fresh fruit characters. A small percentage of the Viognier was fermented in aged French and American Oak to add mouth feel and support the Viognier tannins.



The Wine

The nose is generous and expressive with apricot, peach and pear in abundance. Further inspection uncovers more subtle characters of honeysuckle and orange blossom.

The palate is full bodied, tight and lively, striking a good balance of weight and acidity. Luscious stone fruit, citrus and melon make way for ginger and spice with the Marsanne component adding a touch of pine nut complexity.

Soft powdery tannins provide for a long finish with aromatic spice characters lingering.



Artist: Eric Lobbecke

Technical Information

Harvest Dates: 21 February to 10 March	Glucose + Fructose: 4.6 g/L	Bottling Date: 11 December 2008
Oak Maturation: 4% in old French and American oak barriques	pH: 3.38	Chief Winemaker: Chester d'Arenberg Osborn
Alcohol: 13.5%	Titrateable Acid: 8.6 g/L	Senior Winemaker: Jack Walton

d'ARENBERG PTY LTD
PO Box 195 Osborn Rd
McLAREN VALE
South Australia 5171
TELEPHONE +61 8 8329 4822
FACSIMILE +61 8 8323 8423
winery@darenberg.com.au
www.darenberg.com.au